

U.S. DEPARTMENT OF AGRICULTURE FOOD SAFETY AND INSPECTION SERVICE INTERNATIONAL PROGRAMS		REVIEW DATE 06-25-2001	ESTABLISHMENT NO. AND NAME 0005, Nuevo Carnic S.A.	CITY Managua
FOREIGN PLANT REVIEW FORM				COUNTRY Nicaragua
NAME OF REVIEWER Dr. S. P. Singh		NAME OF FOREIGN OFFICIAL Dr. Lisandro Herrera		EVALUATION <input checked="" type="checkbox"/> Acceptable <input type="checkbox"/> Acceptable/ Re-review <input type="checkbox"/> Unacceptable
CODES (Give an appropriate code for each review item listed below) A = Acceptable M = Marginally Acceptable U = Unacceptable N = Not Reviewed O = Does not apply				
1. CONTAMINATION CONTROL		Cross contamination prevention	28 A	Formulations
(a) BASIC ESTABLISHMENT FACILITIES		Equipment Sanitizing	29 A	Packaging materials
Water potability records	01 A	Product handling and storage	30 A	Laboratory confirmation
Chlorination procedures	02 A	Product reconditioning	31 A	Label approvals
Back siphonage prevention	03 A	Product transportation	32 A	Special label claims
Hand washing facilities	04 A	(d) ESTABLISHMENT SANITATION PROGRAM		Inspector monitoring
Sanitizers	05 A	Effective maintenance program	33 A	Processing schedules
Establishments separation	06 A	Preoperational sanitation	34 A	Processing equipment
Pest --no evidence	07 A	Operational sanitation	35 A	Processing records
Pest control program	08 A	Waste disposal	36 A	Empty can inspection
Pest control monitoring	09 A	2. DISEASE CONTROL		Filling procedures
Temperature control	10 A	Animal identification	37 A	Container closure exam
Lighting	11 A	Antemortem inspec. procedures	38 A	Interim container handling
Operations work space	12 A	Antemortem dispositions	39 A	Post-processing handling
Inspector work space	13 A	Humane Slaughter	40 A	Incubation procedures
Ventilation	14 A	Postmortem inspec. procedures	41 A	Process. defect actions -- plant
Facilities approval	15 A	Postmortem dispositions	42 A	Processing control -- inspection
Equipment approval	16 A	Condemned product control	43 A	5. COMPLIANCE/ECON. FRAUD CONTROL
(b) CONDITION OF FACILITIES EQUIPMENT		Restricted product control	44 A	Export product identification
Over-product ceilings	17 A	Returned and rework product	45 A	Inspector verification
Over-product equipment	18 A	3. RESIDUE CONTROL		Export certificates
Product contact equipment	19 A	Residue program compliance	46 A	Single standard
Other product areas (inside)	20 M	Sampling procedures	47 A	Inspection supervision
Dry storage areas	21 A	Residue reporting procedures	48 A	Control of security items
Antemortem facilities	22 A	Approval of chemicals, etc.	49 A	Shipment security
Welfare facilities	23 A	Storage and use of chemicals	50 A	Species verification
Outside premises	24 A	4. PROCESSED PRODUCT CONTROL		"Equal to" status
(c) PRODUCT PROTECTION & HANDLING		Pre-boning trim	51 A	Imports
Personal dress and habits	25 A	Boneless meat reinspection	52 A	
Personal hygiene practices	26 A	Ingredients identification	53 O	
Sanitary dressing procedures	27 A	Control of restricted ingredients	54 O	COMMENTS MADE ON REVERSE
				✓

FOREIGN PLANT REVIEW FORM (reverse)	REVIEW DATE	ESTABLISHMENT NO. AND NAME	CITY
	06-25-2001	0005, Nuevo Carnic S.A.	Managua
			COUNTRY
			Nicaragua
NAME OF REVIEWER	NAME OF FOREIGN OFFICIAL		EVALUATION
Dr.S.P.Singh	Dr. Lisandro Herrera		<input checked="" type="checkbox"/> Acceptable <input type="checkbox"/> Acceptable/ Re-review <input type="checkbox"/> Unacceptable

COMMENTS:

M:20-Freezer doors damaged and open boxes with products; Floor was broken in some areas in the establishment; and rust spots were observed on overhead structures through out establishment.

M:56- Cryvac packaging plastic bags contained white powder on the surfaces of bags and on the packaging table surface. Establishment and inspection officials did not know what the nature of powder compound. Later after a phone call to Cryvac Company it was revealed that material is food grade starch used to prevent sticking of bags and veterinary officials obtained a letter of gaurantee from the manufacturer.

U.S. DEPARTMENT OF AGRICULTURE FOOD SAFETY AND INSPECTION SERVICE INTERNATIONAL PROGRAMS FOREIGN PLANT REVIEW FORM	REVIEW DATE	ESTABLISHMENT NO. AND NAME	CITY
	06026-2001	0004, Industrial Commercial San Mal	Nandaine
			COUNTRY
			Nicaragua

NAME OF REVIEWER	NAME OF FOREIGN OFFICIAL	EVALUATION
Dr.S. P. Singh	Dr.Lisandro Herrera	<input checked="" type="checkbox"/> Acceptable <input type="checkbox"/> Acceptable/ Re-review <input type="checkbox"/> Unacceptable

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1. CONTAMINATION CONTROL		Cross contamination prevention	28 A	Formulations	55 O
(a) BASIC ESTABLISHMENT FACILITIES		Equipment Sanitizing	29 A	Packaging materials	56 A
Water potability records	01 A	Product handling and storage	30 A	Laboratory confirmation	57 A
Chlorination procedures	02 A	Product reconditioning	31 A	Label approvals	58 A
Back siphonage prevention	03 A	Product transportation	32 A	Special label claims	59 O
Hand washing facilities	04 M	(d) ESTABLISHMENT SANITATION PROGRAM		Inspector monitoring	60 O
Sanitizers	05 A	Effective maintenance program	33 A	Processing schedules	61 O
Establishments separation	06 A	Preoperational sanitation	34 A	Processing equipment	62 O
Pest --no evidence	07 A	Operational sanitation	35 A	Processing records	63 O
Pest control program	08 A	Waste disposal	36 A	Empty can inspection	64 O
Pest control monitoring	09 A	2. DISEASE CONTROL		Filling procedures	65 O
Temperature control	10 A	Animal identification	37 A	Container closure exam	66 O
Lighting	11 A	Antemortem inspec. procedures	38 A	Interim container handling	67 O
Operations work space	12 A	Antemortem dispositions	39 A	Post-processing handling	68 O
Inspector work space	13 A	Humane Slaughter	40 A	Incubation procedures	69 O
Ventilation	14 A	Postmortem inspec. procedures	41 A	Process. defect actions -- plant	70 O
Facilities approval	15 A	Postmortem dispositions	42 A	Processing control -- inspection	71 O
Equipment approval	16 A	Condemned product control	43 A	5. COMPLIANCE/ECON. FRAUD CONTROL	
(b) CONDITION OF FACILITIES EQUIPMENT		Restricted product control	44 A	Export product identification	72 A
Over-product ceilings	17 A	Returned and rework product	45 A	Inspector verification	73 A
Over-product equipment	18 A	3. RESIDUE CONTROL		Export certificates	74 A
Product contact equipment	19 A	Residue program compliance	46 A	Single standard	75 A
Other product areas (inside)	20 A	Sampling procedures	47 A	Inspection supervision	76 A
Dry storage areas	21 A	Residue reporting procedures	48 A	Control of security items	77 A
Antemortem facilities	22 A	Approval of chemicals, etc.	49 A	Shipment security	78 A
Welfare facilities	23 A	Storage and use of chemicals	50 A	Species verification	79 A
Outside premises	24 A	4. PROCESSED PRODUCT CONTROL		"Equal to" status	80 A
(c) PRODUCT PROTECTION & HANDLING		Pre-boning trim	51 A	Imports	81 A
Personal dress and habits	25 A	Boneless meat reinspection	52 A		
Personal hygiene practices	26 A	Ingredients identification	53)		
Sanitary dressing procedures	27 M	Control of restricted ingredients	54 O	COMMENTS MADE ON REVERSE	✓

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Dr.S. P. Singh	Dr.Lisandro Herrera		<input checked="" type="checkbox"/> Acceptable <input type="checkbox"/> Acceptable/ Re-review <input type="checkbox"/> Unacceptable

COMMENTS:

M:04-Hand washing facilities in lockers were not supplied with warm or hot water.

M:27- Portable evisceration trays were not properly sterized after each use.

U.S. DEPARTMENT OF AGRICULTURE FOOD SAFETY AND INSPECTION SERVICE INTERNATIONAL PROGRAMS FOREIGN PLANT REVIEW FORM		REVIEW DATE 06-27-2001	ESTABLISHMENT NO. AND NAME 0008, Matadaro Central S.A.		CITY Juigalpa COUNTRY Nicaragua
NAME OF REVIEWER Dr. S. P. Singh		NAME OF FOREIGN OFFICIAL Dr. Lisandro Herrera		EVALUATION <input checked="" type="checkbox"/> Acceptable <input type="checkbox"/> Acceptable/ Re-review <input type="checkbox"/> Unacceptable	
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Water potability records	01 A	Product handling and storage		30 A	Laboratory confirmation A
Chlorination procedures	02 A	Product reconditioning		31 A	Label approvals A
Back siphonage prevention	03 A	Product transportation		32 A	Special label claims O
Hand washing facilities	04 A	(d) ESTABLISHMENT SANITATION PROGRAM		Inspector monitoring A	
Sanitizers	05 A	Effective maintenance program	33 A	Processing schedules O	
Establishments separation	06 A	Preoperational sanitation	34 A	Processing equipment O	
Pest --no evidence	07 A	Operational sanitation	35 A	Processing records O	
Pest control program	08 A	Waste disposal	36 A	Empty can inspection O	
Pest control monitoring	09 A	2. DISEASE CONTROL		Filling procedures O	
Temperature control	10 A	Animal identification	37 A	Container closure exam O	
Lighting	11 A	Antemortem inspec. procedures	38 A	Interim container handling O	
Operations work space	12 A	Antemortem dispositions	39 A	Post-processing handling O	
Inspector work space	13 A	Humane Slaughter	40 A	Incubation procedures O	
Ventilation	14 A	Postmortem inspec. procedures	41 A	Process. defect actions -- plant O	
Facilities approval	15 A	Postmortem dispositions	42 A	Processing control -- inspection O	
Equipment approval	16 A	Condemned product control	43 A	5. COMPLIANCE/ECON. FRAUD CONTROL	
(b) CONDITION OF FACILITIES EQUIPMENT		Restricted product control		44 A	Export product identification A
Over-product ceilings	17 A	Returned and rework product		45 A	Inspector verification A
Over-product equipment	18 A	3. RESIDUE CONTROL		Export certificates A	
Product contact equipment	19 A	Residue program compliance	46 A	Single standard A	
Other product areas (inside)	20 A	Sampling procedures	47 A	Inspection supervision A	
Dry storage areas	21 A	Residue reporting procedures	48 A	Control of security items A	
Antemortem facilities	22 A	Approval of chemicals, etc.	49 A	Shipment security A	
Welfare facilities	23 A	Storage and use of chemicals	50 A	Species verification A	
Outside premises	24 A	4. PROCESSED PRODUCT CONTROL		"Equal to" status A	
(c) PRODUCT PROTECTION & HANDLING		Pre-boning trim		51 A	Imports A
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	06-27-2001	0008, Matadaro Central S.A.	Juigalpa
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NAME OF REVIEWER	NAME OF FOREIGN OFFICIAL		EVALUATION
Dr. S. P. Singh	Dr. Lisandro Herrera		<input checked="" type="checkbox"/> Acceptable <input type="checkbox"/> Acceptable/ Re-review <input type="checkbox"/> Unacceptable

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